

Founded 1994



# Il Piccolo Giornale

March, 2025

*Il Piccolo Giornale* is the official newsletter of Club ItaloAmericano of Green Bay, Wi.

Website: <https://www.clubitaloamericano.org>

Facebook: <https://www.facebook.com/ClubItaloAmericanoGB>

Send comments to: [clubitaloamericano@gmail.com](mailto:clubitaloamericano@gmail.com)

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Judith Michales

### Ambassador at Large

Riccardo Paterni

### Editor

Paul Marino



## CLUB ACTIVITIES FOR MARCH

\* Carnevale - Tuesday, March 4 at Luigi's Italian Bistro - Paid reservations only

\* Conversation Club - Saturday, March 8 - Meet at the Kress Family Library in De Pere from 10:00 to 11:30

## LIVE AT THE MET

On Saturday, March 15 the opera "Fidelio" will be shown at Bay Park Cinema at 12:00. This is the only opera composed by Beethoven. It tells how Leonore, disguised as a prison guard called Fidelio, rescues

her husband from death in a political prison. It was written at the time of the French Revolution.

## FREE CONCERTS

\* Green Bay Jazz Orchestra - Thursday, March 6 at the Tarlton Theatre. Doors open at 5:00 and the concert starts at 6:00. There is a lobby bar and a full dinner menu. Donations appreciated. Chris and John Salerno play in the orchestra.

\* AVB Community Band - Monday, March 17 at the Ashwaubenon PFC. Doors open at 6:00 and the concert starts at 7:00. The theme for this month is "Symphony of Love". Mary (Gattone) Rehberg and her

daughter Liz play in the band.

## FUTURE CLUB ACTIVITIES FOR YOUR CALENDARS

Bring a Friend Night/Membership Drive - Tuesday, April 8

Who doesn't like to have fun? Let's share the fun of being Italian or just loving all things Italian with our friends over a great meal at the Village Grille on Hoffman Road, Tuesday April 8th! We will gather at 5pm for a social hour and then have dinner. We will order from their regular menu. RSVP by April 1st to Mary Eifler at 920-301-3721. You will receive a separate email with additional information and details

soon.

\* Dinner and a Movie - Wednesday, May 8

Based on the bestselling novel by Herman Koch, *The Dinner* turns an ordinary meal among family into a taut morality play as the limits of polite society are tested and two brothers discover just how little they know about each other. Tensions between the brothers and their families escalate when a video of two teenagers, possibly son of one brother and daughter of the other, beating a homeless woman to death, shows up. Will the parents protect the kids or force them to face the consequences of their actions. Co-sponsored by Italo-Americano Club

## NEW MEMBER

Please help us welcome our newest member, Randy Van Ness. Randy's great Grandmother Maria Natalia Targhetta (Querio) was born on Christmas day, 1875. Her birthplace was Alice Superiore, Italy. His great Grandfather and Grandfather (Querio) came from Drosacco, Italy. Both towns are about an hour north of Turin. He has distant relatives that still live there. Randy hails from Iron Mountain, MI and currently lives in Oshkosh.

Benvenuto Randy!!

## CONDOGLIANZE

Long time club member Sajida Shariff passed away on January 19 and Jackie Kucera's great grandson passed away in February. We express our deepest sympathy to Jackie and to Sajida's family.

## 2025 CLUB ITALOAMERICANO MEMBERSHIP DIRECTORY

The window for renewing your membership for the coming year has now closed. The directory has been updated and has been sent to you in both Word and as a PDF document. Please print and save a copy for reference.

## ITALIAN CONVERSATION

### CLASS

Session 5 of the Conversation Italian class will begin on Monday, April 7 and end on Monday, June 2. The class is being taught by club member Angela Landt. It will meet at the Downtown Library from 6:00 to 7:30. Cost is \$125.00. Here is the link to register: <https://events.blackthorn.io/en/Dn6Aug17/italian-conversations-spring-2025-5a1KTSalyx3/overview>

## ARTICLES FOR OUR

### NEWSLETTER

Please feel free to submit articles or pictures for our newsletter. Information for each upcoming month needs to be submitted by the 25th. (think Christmas) of the month. You should email articles as an attachment in Microsoft Word and pictures in a jpeg format.

Questions— call me. Contact information is in our club directory.

## CLUB BUSINESSES

We have several club members that are in the restaurant business:

Luigi's Italian Bistro in Green Bay, Tarlton Theatre in Green Bay, Titledown Brewery in Green Bay Thumb Knuckle Brewing in Luxemburg. 2ASolve, which specializes in personal computer, network & data support and consulting, The Bakery.

Whenever you visit these businesses, please mention that you are a member of Club ItaloAmericano as a support of their business and membership.

## CLUB BUSINESS WEB SITES

2A Solve in De Pere, <https://www.2asolve.com/>

Luigi's Italian Bistro in Green Bay, <https://www.luigisitalianbistrogreenbay.com/>

Tarlton Theatre in Green Bay, <https://>

[thetarlton.com/](https://thetarlton.com/), <https://www.facebook.com/thetarlton/>

Titledown Brewery in Green Bay,

<https://www.titledownbrewing.com/>

Thumb Knuckle Brewing in Lux-emburg.

<https://www.thumbknuckle.beer/>

<https://www.facebook.com/pg/ThumbKnuckleBrewingCo/events/>

<https://www.thebakerygb.com>

## NOTIZIE FROM THE BOARD OF DIRECTORS

by Mary Prisco

It seems I am always writing to ask you to volunteer for something, and this article is no exception. Before I get to that, though:

**ELECTION RESULTS. I am delighted to report that we have a new Director on Club IA's Board: Cheryl Grosso. Not only that, but Cheryl was elected our new Board Secretary! Cheryl joined our club last May, and brings a wealth of experience from the academic and music worlds to us. Benvenuta, Cheryl!**

I am equally delighted to announce that Judith Michaels was elected to the position of Board Vice President, an office that was vacant throughout 2024. And I am grateful that Victoria Sobeck will continue to serve as our Board Treasurer, and honored to report that I will continue to serve as Board President.

**PROXIES.** Our Board is unique in my experience in that we allow proxies to substitute for our Directors who have to miss a meeting, and empower those proxies to participate fully, including giving reports, making motions, and voting. We appreciate the new points of view they bring, and feel that different voices help the Board to better serve our membership.

Anyone who is a member of Club IA is eligible to serve as a proxy, so don't be surprised if you receive an email or phone call from a Board member asking you to

fill in at one or more of our meetings. However, we realize that not everyone is free to attend a meeting on a Thursday evening. For this reason, we ask those whose schedules are more flexible to agree to be on our Proxy List. Those on the list would be the first ones contacted by Board members who know they will miss a meeting.

If you are normally free on the third Thursday of the month and would not mind attending a meeting (and possibly enjoying dinner with us afterward), wouldn't you please volunteer to be included on our Proxy List? Just drop me a line at clubitaloamerica-no@gmail.com, and I will add you to the list.

Of course, we know that even those on our Proxy List might not be free on a particular Thursday evening, so there would be no hard feelings if you have to refuse a request to fill in for one of us.

BOARD VACANCY. One last thing: our By-Laws allow us to have up to 13 Directors on the Board and our current membership is 12, so if you would like to attend meetings regularly instead of occasionally, you would be more than welcome to join us!

## From giant football-shaped pizza to authentic pasta dishes, this Bellevue restaurant has it all | Best Bites



BELLEVUE - For nearly 23 years, “Luigi’s Italian Bistro, 2733 Manitowoc Road, Suite 5, has been serving the Green Bay area authentic Sicilian recipes with its own signature twist. Owner John Sollena, who was born in Sicily but grew up in New Jersey, used his near lifelong expertise in the kitchen to open the restaurant in Bellevue in 2002, and it quickly grew into a family-owned business. Now, alongside his wife and two sons, Sollena works the kitchen while his daughter runs the front of house. Together the family serves made- from-scratch, fresh ingredient dishes customers, making it a community- favorite restaurant. Sollena said the creative dishes, authentic recipes and his love for cooking are some of the main reasons Luigi’s is, self-proclaimed, the best pizza in Green Bay.

**An authentic Italian background helped create some of Luigi’s Italian Bistro’s most popular dishes.** Sollena’s parents first moved to America when he was four years old and opened a pizza restaurant in New Jersey. “I grew up in the restaurant business,”

Sollena said. "I spent almost every day at that pizza shop, I'd get done with school and go right there. I just always knew opening a restaurant was something I wanted to do." Sollena used this experience and knowledge to craft the menu at Luigi's, creating dishes like the shrimp Cinisara, made with fresh garlic, red onions, cherry tomatoes, artichoke hearts and a white wine butter sauce tossed with penne noodles and Plass' favorite, the Penne a Forno, made with meat sauce, pecorino, mozzarella cheese and meatballs. "The shrimp Cinisara is named after my hometown in Sicily," Sollena said. "The ingredients are inspired by things I grew up eating like the artichoke hearts and cherry tomatoes." Everything at the restaurant is made from scratch and made to order, down to the family pizza sauce recipe, which has been used since 1985, created by the original Luigi, Sollena's father-in-law's cousin. "We use fresh sausage, grate our own mozzarella, all of our toppings are chopped in house," Sollena said. "We put a lot of passion into our food."

It's the pizza that keeps customers coming back, Sollena said. Customers can customize classic styles like Chicago, pan, thin crust, traditional crust and Sicilian. The restaurant also has signature pizzas like its Philly steak, made with steak, mozzarella, Swiss, cheddar, onions, green peppers and mushrooms, and the barbecue bacon pizza, made with grilled chicken, bacon, Sweet Baby Ray's barbecue sauce, red onions, mozzarella and cheddar cheese. The Luigi's special pizza is its most popular, Sollena said, made with Italian sausage, onions, green peppers, black and green olives, mushrooms and pepperoni, but it's the football pizza that really gained the restaurant its attention.

"Our football pizza is what made us famous and put us on the map," Sollena said. "We're pretty much the only restaurant in Wisconsin to have it." The football pizza is a 30-inch football shaped pizza which can be customized to the customer's preference. "It looks more like a stadium than a football and it feeds like seven to 10 adults," Sollena said.

Although there are several Luigi restaurants throughout the state, all owned by members of Sollena's family, he said no two restaurants are the same. "The freshness and uniqueness, like our different pasta dishes, is what makes us different," Sollena said. "You're not going to go from this Luigi's to another one or even an entirely different restaurant and find the same thing." Aside from the quality dishes, Sollena said it's his love for cooking that keeps customers coming back. "Being in the kitchen, I've done it since I was a little boy," Sollena said. "I've always seen my parents doing it and I just grew up having that passion in me and that's what I put into my food."

**Luigi's family-owned restaurants span across northeastern Wisconsin** Alongside being a family owned and run restaurant, the name Luigi is associated with a number of restaurants throughout Wisconsin and many of them are owned by members of the Sollena family. "There's about seven Luigi's and we're all related one way or the other," Sollena said. "My niece owns Luigi's Pizza of Appleton, my nephew owns Luigi's Pizza and Pasta in Menasha and I have cousins in Sheboygan and Manitowoc with their own Luigi's as well. "While every Luigi's within the family uses some the same staple recipes, like the pizza sauce, the menus differ between each restaurant. We distinguish one from the other by using our own recipes, the menu items are different based on our own backgrounds and upbringing."







Massimo Pieroni

*Italian design*

## Rome calls Hollywood, Pieroni's Hats

Alberto Improda

In Rome there is a deeply cultured, extremely deep-rooted, too hidden, almost secret Design. It is the Design of the theatrical and film tailors of the Urbe, who for decades have been producing garments of extraordinary beauty for the productions of the national and international audiovisual industry.

One reality that represents a flagship of this original and exclusive entrepreneurial fabric is undoubtedly the Pieroni Laboratory. The company, established in the 1940s as Ditta Bruno Pieroni, is today led by Massimo Pieroni, the founder's son, born in 1964.

In the effervescence of the Second World War and the Economic Boom, the Pieroni Laboratory soon established itself as a leading, internationally recognized enterprise in the production of headgear, armor, accessories and stage costumes.

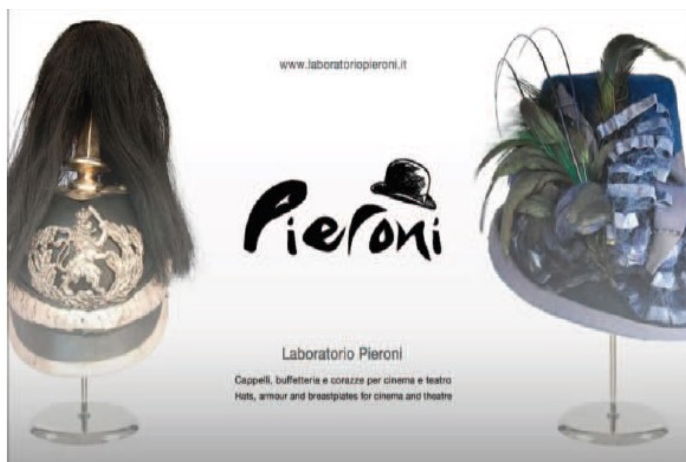
This was also thanks to the Laboratory's close collaboration with another Roman excellence, Sartoria Tirelli, founded by Umberto Tirelli in 1964.

The story goes that it was at Sartoria Tirelli that a very young Massimo Pieroni, sent here by his father to deliver some hats, met the director Luchino Visconti.

And that the Master on that occasion delivered to the young entrepreneur a lesson that later remained in his life like a north star: "detail makes the difference between a good object and an excellent one."

That young man really did treasure that authoritative lesson: today Massimo Pieroni's company, in designing and making a headdress or a suit of armor, not only does a technically proficient job, but also takes care to carefully study the contexts and historical periods of reference, so that there is no out of place or out-of-tune detail.

This ability to design in an excellent way, thanks to an absolutely educated and aware Design, is never separated from the unpar-



unparalleled craftsmanship of the workers: a Pieroni hat is therefore the result of a really complex, deep and peculiar Know-How, design and production.



Massimo Pieroni recounts, "It all starts, usually, from the felt, which is pricked inside the glue and then passed through a giant pan, which is called a "Caldarella" in slang. The shape is then created, and the prototype is put in an oven to dry. Once dry, the hat is taken apart, the roller or other necessary applications are made, and completed with ribbons, borders, embroidery. Then comes the curving and, Finally, the polishing of the headgear, ready to be worn on stage."

Felt, therefore, thanks to the Design and Know-How of the Pieroni Laboratory takes on the consistency of a precious material, on which to make original and distinctive workings; just think of the "velour" felt, with a mixture that makes it similar to velvet, or the "flamant" felt, i.e., shiny, like that of the very famous top hat that Johnny Depp wore in Tim Burton's "the Chocolate Factory." Aware of being heir and witness to an authentic artistic and cultural heritage, Massimo Pieroni has been collaborating with the world of Design education for years.

In 2015, for example, he can be found at the IED - European Institute of Design in Rome, engaged in teaching a course on



"History and elaboration of headgear"; in 2016 he taught at the Academy for Italian Opera in Verona, in the course "Accessories for Costume"; between 2017 and 2019 he is a lecturer at the Academy of Costume in Ve-

rona and at the Academy of Costume & Fashion in Rome.

But Massimo is certainly not a man alone at the helm; a role in the company's growth has been played, in addition to the team of extraordinary collaborators, by his wife Stefania, daughter Evaluna and mother Gabriella, among other creators of the iconic hat worn by Kate Winslet in James Cameron's "Titanic." Historically active between Cinecitt and Hollywood, the Pieroni Workshop, as well as personally Massimo Pieroni, has always boasted a particularly important relationship with the United States.

It is safe to say that almost every major U.S. costume film production has featured Pieroni headgear or body armor for decades now. In 2022, Massimo Pieroni, received the title of MAM-Maestro d'Arte e Mestiere, in the category of "Performing Arts Professions," joining the shortlist of excellent artisans included in the Golden Book of the Fondazione Cologni dei Mestieri d'Arte.

On that occasion, he stated thus, "I have a special fondness for each of the productions related to the world of cinema, but if I had to choose a work that is closest to my heart, more over related to my youth, I would definitely mention Sergio Leone's Once Upon a Time in America, because I think it is a perfect film in all its technical parts."

Always in contact with Hollywood's most important costume designers, the Pieroni Laboratory can boast of truly extraordinary artistic relationships, from Nino Vittorio Novarese, Oscar winner for the best costumes in "Cleopatra" in 1963, to Carlo Rambaldi, the famous wizard of special effects; from Piero Tosi, costume designer of a masterpiece like "the Leopard," to Gabriella Pescucci, an award-winning costume designer.

The Pieroni Workshop, with its great Creativity and unique Design, has brought the fruits of its labor to the world, creating an ideal bridge between Cinecitt and Hollywood. It seems that Emily Post said, "It is impossible for a woman to be chic without a hat." Certainly, it is impossible for a film to be a masterpiece without a hat from the Pieroni Workshop.

